



AMENDMENTS TO THE CLAIMS

Please cancel claims 13-22 without prejudice.

This listing of claims will replace all prior versions and listings of claims in the application:

Listing of claims:

Claim 1. (Original) A kit for making or assembling a ready-to-eat deep dish pizza, said kit comprising an outer carton; pizza compartments comprising a plurality of farinaceous baked, yeast raised, deep dish pizza crusts, a pizza sauce, a first topping comprising a cheese topping, and a second topping selected from the group consisting of an additional cheese topping and a non-cheese topping; the plurality of baked, yeast raised, deep dish pizza crusts being nested together; wherein the pizza components are independently sealed in individual pouches; wherein each of the pizza crusts has water activity in a range of about 0.90 to about 0.95; wherein the pizza crust has slanted side walls to allow nesting of the pizza crusts; wherein each pizza crust maintains its water activity in range of about 0.90 to about 0.95 throughout a shelf life of the kit of at least 75 days; and wherein the pizza crust is prepared from a pizza dough comprising, in baker's percentages, about 100 pounds of flour, about 5.0 to about 15.0 pounds sweetener, about 7.5 to about 17.5 pounds butter chips, about 1.5 to about 3.5 pounds salt, about 1.0 to about 2.25 pounds dough relaxer, about 0.5 to about 5.0 pounds yeast, about 1.0 to about 6.0 pounds shortening, 0.4 to about 2.0 pounds monoglycerides and diglycerides, about 0 to about 2.0 pounds dried egg whites, about 0 to about 0.5 pounds sodium stearoyl lactylate, about 0 to about 0.5 pounds calcium propionate, about 0.2 to about 0.4 pounds alpha amylase enzyme, about 0 to about 0.3 pounds guar gum, about 53 to about 63 pounds water, and about 0 to about 1.0 pounds spices and seasonings; and wherein the kit does not contain an anti-fogging agent.

Claim 2. (Original) The kit as defined in claim 1, wherein the individual pouches are hermetically sealed.

- Claim 3. (Original) The kit as defined in claim 2, wherein each of the individual pouches is capable of withstanding substantial atmospheric pressure variations while remaining hermetically sealed.
- Claim 4. (Original) The kit as defined in claim 3, wherein said second topping comprises a proteinaceous food product.
- Claim 5. (Original) The kit as defined in claim 4, wherein each pouch is sealed under an inert atmosphere or under inert gas flushed conditions.
- Claim 6. (Original) The kit as defined in claim 5, wherein the components are arranged in layer within the outer carton.
- Claim 7. (Original) The kit as defined in claim 6, further comprising a carrier to stabilize the contents, said carrier having legs to support one or more components above one or more other components without compressing said one or more other components.
- Claim 8. (Original) The kit as defined in claim 1, wherein the first topping is a cheese selected from the group consisting of mozzarella, Parmesan, Romano, Swiss, cheddar, Monterey jack and Gruyere.
- Claim 9. (Original) The kit as defined in claim 8, wherein the second topping is selected from the group consisting of mozzarella cheese, Romano cheese, Parmesan cheese, Swiss cheese, cheddar cheese, Monterey jack cheese, Gruyere cheese, pepperoni, sausage including Italian and Polish sausage, cooked ground beef, cooked ham and bacon, Canadian bacon, bacon bits artificial bacon flavored bits, olives, peppers, onions, anchovies, shrimp, and crab.
 - Claim 10. (Original) The kit as defined in claim 1, wherein the first topping is mozzarella cheese and the second topping is pepperoni.

Claim 11. (Original) The kit as defined in claim 1, wherein the water activity of the pizza crusts is about 0.93.

Claim 12. (Original) The kit as defined in claim 1, wherein the pizza crust is prepared from a pizza dough comprising, in baker's percentages, about 100 pounds of flour, about 8.0 to about 12.0 pounds sweetener, about 10.5 to about 14.5 pounds butter chips, about 2.0 to about 3.0 pounds salt, about 2.0 to about 2.25 pounds dough relaxer, about 2.5 to about 3.5 pounds yeast, about 2.0 to about 4.0 pounds shortening, 0.5 to about 1.5 pounds monoglycerides and diglycerides, about 0.75 to about 1.5 pounds dried egg whites, about 0.4 to about 0.5 pounds sodium stearoyl lactylate, about 0.4 to about 0.5 pounds calcium propionate, about 0.3 to about 0.35 pounds alpha amylase enzyme, about 0.15 to about 0.25 pounds guar gum, about 54 to about 60 pounds water, and about 0.3 to about 0.4 pounds spices and seasonings.

Claims 13-22: (Canceled)